



EnCert Organic Standards

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INTRODUCTION

These Standards contain all that you have to do to produce and sell your products as organic using *EnCert* Limited's certification mark.

EnCert is a Kenyan certification body for licensing organic production and processing. Through independent inspection and certification services, it provides an ethical and well regulated basis for establishing the integrity of organic products – from production, through the processing and distribution chain, to the consumer.

While developing the standards, reference has been made to the International Federation of Organic Agriculture Movements' (IFOAM) Benchmark for Standards, EU Regulation number 2092/91, the Soil Association Organic Standards, the Kenya Bureau of Standards Guidelines for Organic Production, Processing and Labelling of Agricultural Product and the East African Organic Standard.

The standards will be subjected to regular review in response to advances in understanding, technical innovation, expansion of the production base and other new developments.

GLOSSARY

A

Aeration of slurry

The active addition of air to slurry through mixing, stirring or direct injection

Anaerobic digestion

Bacterial decomposition of organic matter in the absence of oxygen, producing methane and other by-products

Animal husbandry

The care and breeding of domestic animals

Ayurvedic

Traditional Indian system of medicine

B

Biodiversity

The diversity (variety) of plant and animal life in one or more habitats

Bleed run

A quantity of organic product that is run through equipment to flush out any remaining non-organic products. The bleed run is then discarded as non-organic

Breeding

Selection of plants or animals to reproduce and/or to further develop desired characteristics in succeeding generations

Buffer zone

A clearly defined and identifiable boundary area bordering an organic production site that is established to limit application of, or contact with, prohibited substances from adjacent areas

C

Concentrate

Animal feed with a high food value and low fibre content relative to volume, for example cereal grains and their by-products, leguminous seeds, oil seeds, cakes and meals

Contamination

Pollution of an organic product, or land, with any material that would render the product unsuitable as organic, or the land unsuitable for organic production

Conversion period

The time between the start of the organic management and the certification of crops and animal husbandry as organic

D

Dry matter

The part of a feed remaining after water has been extracted, measured as a percentage of the fresh weight of the product

F

Food additive

An enrichment, supplement or other substance which can be added to a foodstuff to affect its keeping quality, consistency, colour, taste, smell or other technical property

Forage

Pasture or other high fibre crops for livestock feed. It may be fresh or dried

G

Genetic diversity

The variability among living organisms from agricultural, forest and aquatic ecosystems; this includes diversity within species and between species

Genetic engineering

A set of technique from molecular biology (such as recombinant DNA) by which the genetic material of plants, animals, micro-organisms, cells and other biological units are altered in ways or with results that could not be obtained by methods of natural mating and reproduction or natural recombination

Genetically modified organism (GMO)

A plant, animal, or microbe that is transformed by genetic engineering

Green manure

A crop that is incorporated into the soil for the purpose of soil improvement. May include spontaneous crops, plants or weeds

H

Habitat

The area over which a plant or animal species naturally exists; the area where a species occurs. Also used to indicate types of habitat, e.g. seashore, woodland, grassland

Holding

An agricultural piece of land which is physically, financially and operationally separate from other pieces of land

Homeopathic treatment

Treatment of disease based on administration of remedies prepared through successive dilutions of a substance that in larger amounts produces symptoms in healthy subjects similar to those of the disease itself

I

Ingredient

Any substance, including a food additive, used in the manufacture or preparation of a food or present in the final product although possibly in a modified form

Irradiation (ionising radiation)

High energy emissions from radio-nucleotides, capable of altering a food's molecular structure for the purpose of controlling microbial contaminants, pathogens, parasites and pests in food, preserving food or inhibiting physiological processes such as sprouting or ripening

L

Labelling

Any written, printed or graphic representation that is present on the label of a product, accompanies a product, or is displayed near a product

M

Manifest infringement

Such a significant breach of the standards that integrity in the organic system has been lost. It may result from not correcting a previous critical non-compliance. Part of the licence, or the entire licence, may be terminated

Marketing

Holding or displaying for sale, offering for sale, selling, delivering or placing in the market in any other form

N

Non-compliance

Breach of the standards that may be, in rising order of severity:

Minor: Does not directly compromise the integrity of the product but needs correcting

Major: May compromise the integrity of the product if not corrected, or may result from not correcting a previous minor non-compliance. A number of major non-compliances may lead to suspension of certification for the products or enterprises affected where there are concerns over integrity of the product or whole system

Critical: Directly affects the integrity of the product, or may result from not correcting a previous major non-compliance. A critical non-compliance will normally result in suspension of certification for the products or enterprises affected or the whole licence

O

Operator

An individual or business enterprise, responsible for ensuring that products meet the certification requirements

Organic status

The organic certification, or otherwise, of a product, enterprise or operation

P

Parallel production

Any production where the same unit is growing, breeding, handling or processing the same products in both a certified organic system and a non-certified or non-organic system. A situation with “organic” and “in-conversion” production of the same product is also parallel production. Parallel production is a special instance of split production

Permitted

Practices and materials admissible for use in organic and in-conversion production – subject to any qualifications listed

Primary ecosystem

An ecosystem which has not been disturbed by man’s activities, for example virgin rainforests and wetlands

Processing aid

Any substance or material, not including apparatus or utensils, and not consumed as a food ingredient by itself, intentionally used in the processing of raw materials, foods or its ingredients, to fulfil a certain technical purpose during treatment or processing and which may result in the non-intentional, but unavoidable presence of residues or derivatives in the final product

Prohibited

Practices and materials not permitted for organic production under any circumstances

Propagation

The reproduction of plants by sexual (i.e. seed) or asexual (i.e. cuttings, root division) means

R

Rotational grazing

Grazing a series of pastures in sequence. It alternates short periods of heavy use with a recovery period that helps to utilise the forage efficiently

S

Split production

Where only part of the farm or processing unit is certified as organic. The remainder of the property can be (a) non-organic, (b) in-conversion, or (c) organic but not certified

Straight

A single concentrate livestock feed, for example wheat or field beans, that is not compounded with other ingredients. It may be lightly processed

Symbiotic relationship

When two or more different organisms live together in close association and to their mutual advantage

Synthetic

Manufactured by chemical and industrial processes. May include products not found in nature, or simulation of products from natural sources (but not extracted from natural raw materials)

T

Traceability code

A code that accompanies a specific product or batch right through the processing and distribution chain. That product can be traced in the associated records from entry to exit of the system

Trace element

A substance needed in very small amounts for the proper functioning of the body. Examples include chromium, copper, cobalt, iodine, iron, selenium and zinc

Trading schedule

The document that lists certified enterprises or products of licensees. It supplements the registration certificate and together they enable a licensee to market the listed products as organic. Both are renewed annually

U

Unit

A part of a holding which may be managed differently and physically, financially and operationally separate. May include the organic and the non-organic land areas, or the premises of a processing operation in which the processing, packaging or storage of organic products takes place

THE PRINCIPLES OF ORGANIC AGRICULTURE

The principles of organic agriculture – as defined by the International Federation of Agriculture Movements (IFOAM) – serve to inspire the organic movement in its full diversity. They guide IFOAM's development of positions, programs and standards. Furthermore, they are presented with a vision of their world-wide adoption.

Organic agriculture is based on:

- ✓ The Principle of Health
- ✓ The Principle of Ecology
- ✓ The Principle of Fairness
- ✓ The Principle of Care

Each principle is articulated through a statement followed by an explanation. The principles are to be used as a whole. They are composed as ethical principles to inspire action.

A: THE PRINCIPLE OF HEALTH

Organic agriculture should sustain and enhance the health of soil, plant, animal, human and planet as one and indivisible.

This principle points out that the health of individuals and communities cannot be separated from the health of ecosystems – healthy soils produce healthy crops that foster the health of animals and people.

Health is the wholeness and integrity of living systems. It is not simply the absence of illness, but the maintenance of physical, mental, social and ecological well-being. Immunity, resilience and regeneration are key characteristics of health.

The role of organic agriculture, whether in farming, processing, distribution, or composition, is to sustain and enhance the health of the ecosystems and organisms from the smallest in the soil to human beings. In particular, organic agriculture is intended to produce high quality, nutritious food that contributes to preventive health care and well-being. In view of this, it should avoid the use of fertilizers, pesticides, animal drugs and food additives that may have adverse health effects.

B: THE PRINCIPLE OF ECOLOGY

Organic agriculture should be based on living ecological systems and cycles, work with them, emulate them and help sustain them.

This principle roots organic agriculture within living ecological systems. It states that production is to be based on ecological processes and recycling. Nourishment and well-being are achieved through the ecology of the specific production environment. For example, in the case of crops, this is the living soil; for animals, it is the farm ecosystem; for fish and marine organisms, the aquatic environment.

Organic farming, pastoral and wild harvest systems should fit the cycles and ecological balances in nature. These cycles are universal but their operation is site-specific. Organic management must be adapted to local conditions, ecology, culture and scale. Inputs should be reduced by reuse, recycling and efficient management of materials and energy in order to maintain and improve environmental quality and conserve resources.

Organic agriculture should attain ecological balance through the design of farming systems, establishment of habitats and maintenance of genetic and agricultural diversity. Those who produce, process, trade, or consume organic products should protect and benefit the common environment including landscapes, climate, habitats, biodiversity, air and water.

C: THE PRINCIPLE OF FAIRNESS

Organic agriculture should build on relationships that ensure fairness with regard to the common environment and life opportunities.

Fairness is characterized by equity, respect, justice and stewardship of the shared world, both among people and in their relations to other living beings.

This principle emphasizes that those involved in organic agriculture should conduct human relationships in a manner that ensures fairness at all levels and to all parties – farmers, workers, processors, distributors, traders and consumers. Organic agriculture should provide everyone involved with a good quality life and contribute to food sovereignty and reduction of poverty. It aims to produce a sufficient supply of good quality food and other products.

This principle insists that animals should be provided with the conditions and opportunities of life that accord with their physiology, natural behaviour and well-being.

Natural and environmental resources that are used for production and consumption should be managed in a way that is socially and ecologically just and should be held in trust for future generations. Fairness requires systems of production, distribution and trade that are open and equitable and account for real environmental and social costs.

D: THE PRINCIPLE OF CARE

Organic agriculture should be managed in a precautionary and responsible manner to protect the health and well-being of current and future generations and the environment.

Organic agriculture is a living and dynamic system that responds to internal and external demands and conditions. Practitioners of organic agriculture can enhance efficiency and increase productivity, but this should not be at the risk of jeopardizing health and well-being. Consequently, new technologies need to be assessed and existing methods reviewed. Given the incomplete understanding of ecosystems and agriculture, care must be taken.

This principle states that precaution and responsibility are the key concerns in management, development and technology choices in organic agriculture. Science is necessary to ensure that organic agriculture is healthy, safe and ecologically sound.

However, scientific knowledge alone is not sufficient. Practical experience, accumulated wisdom and traditional and indigenous knowledge offer valid solutions, tested by time. Organic agriculture should prevent significant risks by adopting appropriate technologies and rejecting unpredictable ones, such as genetic engineering. Decisions should reflect the values and needs of all who might be affected, through transparent and participatory processes.

1: THE CERTIFICATION PROCESS

1.1: APPLICATION

The certification process starts when you send in your application form, relevant documents as described below and the application fee. The documents are screened and an inspector appointed.

1.2: INSPECTION

The inspector visits your unit on an agreed date, makes a tour of the unit and checks your records to make sure your operations meet our standards. An inspection report is completed which you both sign to agree its accuracy. The report is sent to *EnCert* for review and certification. Inspections are carried out annually in addition to which extra inspections may be done during the year. These may be announced or unannounced.

1.3: CERTIFICATION

Based on the findings recorded in the inspection report, certification decisions are made and a compliance form drawn up. The compliance form lists areas that do not comply with the standards and asks you to state how you will correct them. Extra information may also be requested to complete the approval process.

On receipt of the compliance form, you are expected to propose actions you will take to correct the specified areas and return it to *EnCert* – together with any additional information requested. These need to be done before the deadline given. Once we receive your completed form, and agree that the information you have given is satisfactory, we approve the compliance form. We then issue you with a certificate of registration and a schedule listing the fields and enterprises that are licensed.

This allows you the use of *EnCert* certification mark – subject to successful completion of the appropriate conversion period.

1.4: ENCERT CERTIFICATION MARK

1.4.1

The *EnCert* certification mark shows that an operation meets our standards.

1.4.2

You may *only* use the mark if you hold a *valid* certificate of registration from us.

1.4.3

You may *only* use the mark on those organic products identified on the *trading schedule*.

1.4.4

You must reproduce the mark from the template provided by *EnCert*.

1.4.5

The mark shall appear:

- In its entirety (complete), upright and in the correct proportion (length to height). It shall not appear incomplete or at an angle (no rotation)
- Clearly visible

1.4.6

The mark may be displayed in two colours – Green outline with black lettering and black “centre”



or, in one colour – black.



1.4.7

Ideally, the mark should be on a clear background that extends beyond the area of the mark.

1.4.8

You must comply with the relevant paragraphs on labelling in these standards.

2: GENERAL CERTIFICATION REQUIREMENTS

2.1

On application, you must supply a document setting out the following: -

- (a) A sketch map of the farm identifying the proposed organic fields and their acreages, buildings and plans of storage premises and – for handling and processing – plans of premises where packaging and/or handling will take place
- (b) The date of the last application – on the land areas to be converted – of products not permitted in these standards
- (c) In case of collection of wild plants, the guarantees to ensure that the relevant sections of the standards are satisfied

2.2

You must sign a contract with *EnCert* agreeing to carry out operations in accordance with these standards and to accept, in the event of infringements, the implementation of the following measures:

- (a) Where a *minor non-compliance* is found, to take the necessary corrective actions before the next annual inspection.
- (b) Where a *major non-compliance* is found, to take the necessary corrective actions within six months.
- (c) Where a *critical non-compliance* is found, at the discretion of *EnCert*, to withdraw certification of the products or enterprises affected, or the whole licence, for a period of time determined by *EnCert* and ratified by the competent regulatory authority and to inform the buyers of such affected products accordingly. To correct the non-compliance within three months and submit to a follow-up inspection – at own expense.
- (d) Where a *manifest infringement* is found, at the discretion of *EnCert* and ratified by the competent regulatory authority, to terminate part of – or the entire – licence.

Sanctions are applied progressively and *EnCert* reserves the right to withdraw certification from an operator or part of an operation in the event of a serious (or series of) manifest infringement(s).

2.3

In the case of processing and packaging, you must supply completed product specifications to *EnCert* for all products for which application is made. These must be submitted in specified forms. All processing aids used must be declared and the name of the body certifying raw ingredients indicated.

2.4

You must conform to all relevant requirements regarding premises, equipment, staff facilities, general hygiene and precautions that must be taken to protect food from contamination or deterioration.

2.5

You must ensure your products conform to all relevant statutory regulations relating to grade, composition, quality, quantity and product descriptions of all products shown on your trading schedule.

2.6

Proposed annual production: In the case of agricultural production, each year, you must notify *EnCert* of your proposed schedule of production giving a breakdown by land area for crops and – where appropriate – details of your livestock production.

2.7

Inspections: You will be subjected to a full physical inspection of the unit at least once a year but *EnCert* reserves the right to make unannounced inspection visits. Inspectors may take samples for the detection of substances not allowed in the standards. An inspection report must be drawn up after each visit and countersigned by the responsible person of the unit.

2.8

Confidentiality: *EnCert* recognizes the highly confidential nature of the documentation and other information supplied to it, and/or made available for the purposes of inspection. Strictest confidence in these matters is maintained at all times and any information gained is not otherwise used.

2.9

Appeals: Whenever you wish to make a formal complaint to us, you are at liberty to do so.

2.10

Standards: You must have on site – up-to-date sections of the *EnCert* Organic Standards relevant to your organic enterprises.

2.11

Only those products listed in your valid trading schedule may bear reference to *EnCert*.

3: RECORD KEEPING

3.1: GENERAL REQUIREMENTS

3.1.1

- (a) You must keep clear, accurate and up-to-date records of your operations. These need to be in enough detail to demonstrate you meet our standards
- (b) You must keep all your records for at least three years
- (c) You must keep separate records for the organic and non-organic operations
- (d) The records must be made available for examination by *EnCert* during inspections

NOTE: *We have a range of record keeping forms to help you. Their use, however, is not mandatory. Please let us know if you would like any of these forms.*

Complaints Register

3.1.2

You must keep a complaints' register for your business. This must record:

- a) All complaints you receive
- b) Any response to the complaint and the action you take, and
- c) Complaints you make to others and the action they take

3.2: CROPS

3.2.1

You must keep physical records of the entire holding, including organic, in-conversion and non-organic sections as detailed below.

3.2.2

Your records must indicate the total farm size and clearly state – where applicable – areas you manage as: organic, in-conversion and conventional.

3.2.3

Your input records must show:

- a) When you bring-in inputs
- b) What and how much you bring-in
- c) Where you get them from
- d) Where and when you use them
- e) How much you use – by field or area.

3.2.4

Where applicable, you must maintain the following crop records:

- Details (name and date) of fertility, pest and disease control inputs used for each field or area
- Your crop rotational plan or plans
- The cropping history of all the fields – including crops and yields
- Seeds and/or transplants used (including any chemical treatments during propagation)
- Planting dates, cultural practices, harvesting dates and quantities harvested

3.2.5

Your output records must show:

- a) Everything that leaves your holding
- b) Where it goes. If you retail your produce to customers, you must record this daily

3.3: WILD COLLECTION

3.3.1

You must maintain a complete list of all contracted collectors.

3.3.2

Your wild collection record-keeping systems must be able to trace materials from harvest to the point of sale.

3.4: LIVESTOCK

3.4.1

When you bring-in animals you must record:

- (a) Species, source and numbers you bring-in
- (b) Organic status, identification and their ages
- (c) Date when you brought them in

3.4.2

When you move animals out of your holding you must record:

- (a) Species, destinations and numbers of animals moved out
- (b) Organic status, identification and their ages
- (c) Date when you moved them out

3.4.3

You must record details of births, as well as losses of any animals.

3.4.4

For any use of a veterinary medicinal product, you must record:

- (a) Date of purchase
- (b) Name of product and quantity purchased
- (c) Number and identity of animals treated
- (d) Dates when treatment started and ended
- (e) Total quantity of product used
- (f) Reason for treatment
- (g) Legal withdrawal period
- (h) Name of the person who administered the product

3.4.5

For brought-in livestock feed, you must record:

- (a) Date brought-in
- (b) Type of feed, such as forage, straights or compound
- (c) Quantity brought-in
- (d) Organic status
- (e) Amount fed to each animal or group of animals daily

3.4.6

Your output records of all organic livestock products must show:

- a) Everything that leaves your holding
- b) Where it goes. If you retail your produce to customers, you must record this daily

3.5: HANDLING AND PROCESSING

Goods-in records:

3.5.1

You must keep the following goods-in records – for both organic and non-organic ingredients:

- a) Date you brought-in goods
- b) What and how much you brought-in
- c) From whom you got the goods

3.5.2

For organic ingredients, you must keep current copies of all of your suppliers' organic certificates – or trading schedules.

3.5.3

Your records must show:

- a) Batch details or traceability code of incoming goods
- b) Condition of packaging
- c) Your check of organic status

Processing records:

3.5.4

Your processing records must show:

- a) The date and time of production
- b) Which batches of ingredients were used and how much
- c) What product was made and how much
- d) Traceability code of the finished product
- e) That you processed organic and non-organic products separately
- f) That you cleaned according to these standards before production

Goods-out records:

3.5.5

Your goods-out records must show:

- a) Date you sent goods out
- b) What and how much you sent out
- c) To whom you sent
- d) Batch or traceability code of the finished product you sent out

Stock records:

3.5.6

Where applicable, you must keep stock records for raw materials and finished products, including annual stock taking figures as a minimum.

Hygiene records:

3.5.7

You must keep a cleaning schedule that includes:

- a) What will be cleaned
- b) How and how often
- c) What chemicals and equipment will be used
- d) The final rinse of food contact surfaces with potable water before processing organic products

3.5.8

You must keep records of cleaning – which a responsible person must sign – and which show that:

- a) You cleaned all equipment before organic production
- b) A final rinse of all surfaces with potable water was done

Pest control records:

3.5.9

You must keep records of:

- a) What pests you have found
- b) What chemicals, methods and equipment you used on them
- c) Who did the treatment and when
- d) Which area or equipment was treated
- e) What precautions you took to prevent contamination of organic products
- f) Clearance time between completion of treatment and commencement of processing operations on organic products

3.6: ABATTOIRS

3.6.1

You must keep all records listed under “*Handling and Processing*”.

3.6.2

In addition, you must keep the following information:

- a) Identification of animals that arrived and species
- b) Where they came from and how many came, and
- c) The organic status of the animals and their age

3.6.3

You must record when you killed and cleaned.

4: LABELLING

4.1

Your labels must:

- a) Clearly and accurately describe the product
- b) Comply with all relevant legislation
- c) Contain the name and address of the person or company responsible for the product, and
- d) Contain information that ensures traceability

4.2

You must **not** label your products as “GMO-free”.

4.3

Your organic foods must be labelled in accordance with the *Kenya Standard: “KS 05-40:1990: Labelling of Pre-packaged Foods”*.

4.4

Your retail labels must include a reference to the method of agricultural production in addition to the term ‘organic’. This makes it clear that the term ‘organic’ relates to a method of agriculture.

Note: Phrases that could be used include: - “Organically grown”, “Product from an organic farm”, “Produced under organic standards” and, for livestock products “Organically reared, or “Organically farmed”.

4.5

You must use the *EnCert* certification mark – indicating that the production system complies with these standards – only on products that have attained full organic status and appear in your trading schedule.

4.6

If you produce organic and non-organic products in the same range, you must ensure that the packaging is sufficiently distinguished (for example by colour, design or wording) to prevent confusion.

Labelling Processed Products

4.7

To label your product as organic (or organically grown or produced), it must contain by weight:

- At least 95% of the ingredients as organic
- Only non-organic ingredients and processing aids permitted in these standards

4.8

Where a product contains at least 70% and less than 95% of the ingredients as organic, you may label it with one of the following phrases:

- ✓ “X% of the ingredients are produced in accordance with the rules of organic production”
- ✓ “Made with X% organic ingredients”, or
- ✓ “Product containing X% organic ingredients”

The remaining ingredients and processing aids must be permitted in these standards.

4.9

The phrase must be in the same visual field as the sales description, but **not** more prominent. You must identify the organic and non-organic ingredients in the ingredient panel using the same colour, size and style of lettering for both.

4.10

Where a product contains less than 70% of the ingredients as organic, it cannot be labelled as “organic”, but individual ingredients may be identified on the ingredient panel as “organic”.

NOTE: WATER AND SALT ARE NOT INCLUDED IN THE PERCENTAGE CALCULATIONS.

4.11

You must list all ingredients of a multi-ingredient product on the label identifying which ingredients are organic and which are not. All additives must be listed with their full name.

Labelling In-conversion Products

4.12

To label your products as ‘*in-conversion*’, the product must:

- a) Contain only one ingredient, which must be of plant origin, either processed or unprocessed, and
- b) Have been grown on land undergoing conversion

4.13

The label must:

- a) **Not** mislead the consumer that the product is organic
- b) **Not** include the *EnCert* certification mark
- c) Include the wording ‘product under conversion to organic farming’. This must **not** be more prominent in colour, size and style of lettering than the sales description of the product. The words ‘organic farming’ must **not** be more prominent than the words ‘product under conversion to’

NOTE: *You may use the wording ‘EnCert approved organic conversion’.*

Dispatch Documentation

4.14

You must send delivery notes and/or invoices with goods. They must include the word ‘organic’ in the product description. It must be clear which products are organic and which are not.

4.15

If your company name includes the word ‘organic’, this is **not** enough to indicate that the product is organic.

5: GENETIC ENGINEERING

5.1

Organic products must be free of contamination from GMOs or their derivatives. You must make sure you prevent contamination during production, processing, storage and transport.

5.2

You must **not** use genetically modified organisms (GMOs) – or their derivatives – in organic farming or food processing.

5.3

You must **not** use any inputs containing GMOs or their derivatives, including:

- Seeds, seedlings and plant propagating materials
- Soil conditioners and crop protection materials
- Inoculants and other microbial inputs, and
- Ingredients, additives and processing aids – during the processing of organic products

5.4

You must **not** use fertilisers, composts or manure or other nutrient inputs containing GMOs or their derivatives. This includes manure from animals that have eaten feed containing GMOs or their derivatives within the previous three months.

5.5

Inputs, processing aids and ingredients must be traced back at least one step in the biological chain from which they are produced to verify that they are not derived from GMOs.

5.6

On farms with split (including parallel) production, you must **not** grow a GM crop on any part of the holding, or group of holdings you own or manage.

5.7

You must **not** feed your animals with grains, concentrates, supplements, vitamins, minerals, feed additives and carriers containing GMOs or their derivatives.

5.8

You must **not** use veterinary and health care products containing GMOs or their derivatives. This includes the use of medicines, hormones, vaccines, bacterial products, amino acids and parasiticides.

5.9

If there is no alternative but to use a GM derived veterinary product, you must treat the animal. If you do not treat a sick animal your certification may be withdrawn. You must administer the treatment even if this would mean an animal losing its organic status. You must let us know if you have used such products.

6: SOCIAL JUSTICE

6.1

Employees and workers must be guaranteed basic human rights and fair working conditions in accordance with national and international conventions and laws.

6.2

Employees, casual workers and contractors of organic operations must have the freedom to associate, the right to organize and the right to bargain collectively.

6.3

Employees must have equal opportunities and equal wages when performing the same level of work, regardless of colour, creed, gender or ethnicity.

6.4

You must provide adequate health and safety measures for employees, casual workers and contractors.

6.5

Children may work on their family's farm or a neighbouring farm provided that:

- a) Such work is **not** dangerous to their health and safety
- b) It does **not** jeopardize their educational, moral, social and physical development
- c) They are supervised by adults and have authorization from a legal guardian

6.6

You must **not** hire child labour.

6.7

You must **not** use forced or involuntary labour.

6.8

If you employ five or more permanent workers you must have a documented policy covering standards **6.1 to 6.7** above.

6.9

In cases where production is based on violation of basic human rights and clear cases of social injustice, that product **cannot** be declared as organic.

7: ENVIRONMENTAL MANAGEMENT AND CONSERVATION

7.1

You must abide by legal and statutory requirements in respect of any aspect of the wider environment at all times.

7.2

You must **not** clear primary ecosystems – such as primary forests and wetlands – for organic production.

7.3

You must identify measures to contribute to biodiversity on the farm.

7.4

To the extent possible and appropriate to the crop and the conditions, you must preserve and enhance habitat, trees and native species on the farm.

7.5

Natural boundaries such as hedges, paths and ditches should be encouraged.

7.6

Wherever possible, you must preserve socially significant elements of the landscape, such as historic features or sacred sites, with your farming system.

7.7

You must **not** negatively impact on designated protected areas.

7.8

You must:

- a) Avoid excessive exploitation and depletion of available water resources
- b) Take measures to prevent pollution, and otherwise preserve water quality
- c) Take suitable measures to prevent land degradation such as erosion and salinization of water and soil
- d) Take measures to maintain and improve the living soil

7.9

Your crop production, livestock production, processing and handling systems must reduce, reuse, or recycle residual materials.

8: CONVERTING TO ORGANIC PRODUCTION

8.1: CONVERTING LAND

8.1.1

When you are converting to an organic production system, you must only use materials and practices allowed in these standards.

8.1.2

If in the last two years you have grown crops that reduce the nutrients in the soil in any of your fields (exploitative crops such as cereals), you must start the conversion of those fields with a fertility building phase.

8.1.3

Once land has been converted to organic production, you should **not** switch it back and forth between organic and non-organic management. If this happens, it must undergo conversion again.

8.2: CONVERSION PERIODS

8.2.1

The start of the conversion period is calculated from the date application is received by *EnCert* – or the date prohibited inputs were last used on the fields in question provided there is sufficient evidence to support such claim.

8.2.2

Calculation of the conversion period must **not** start before the date prohibited inputs were last used on the land.

8.2.3

The conversion period for land must be a minimum of one year of management according to these standards. No conversion period is required for virgin land as well as land that has been fallow for at least one year.

8.2.4

Annual crops planted after the land attains organic status – and perennial crops harvested six months after the land attains organic status – may be sold as “organic”.

8.2.5

The conversion period may be extended having regard to the previous use of the land in question and environmental factors.

8.2.6

You may sell plant products as ‘*in-conversion*’ **only** after:

- a) *EnCert* has received and approved your application form,
- b) We have inspected the land, crops and production methods you are using,
- c) We have licensed your land as in-conversion, and
- d) We have sent you a trading schedule listing your crops as in-conversion

8.2.7

You may then sell them as “*EnCert* approved organic conversion”. You must **not** use the *EnCert* certification mark.

8.2.8

You must only sell your crops as *organic* and use the *EnCert* certification mark after:

- a) The crops have completed the appropriate conversion period
- b) We are satisfied you have grown the crops to full organic standards, and
- c) We have sent you a trading schedule detailing their organic status

8.2.9

Land contaminated by environmental pollution (e.g. from factories, traffic, sewage sludge) or by residual pesticides may render the holding ineligible for organic status or require a longer conversion period, at the discretion of the certification committee.

8.3: SPLIT AND PARALLEL PRODUCTIONS

8.3.1

If your whole farm is **not** converted to organic management (split production), the converted part must:

- a) Be clearly defined
- b) Have fixed demarcation to the conventionally farmed parts
- c) Have clearly separate production and storage areas
- d) Have separate accounting and record-keeping
- e) Have strict division of responsibility where more than one person or family manages the farm

8.3.2

You may **not** grow the same variety of crops under both organic and non-organic (conventional or in-conversion) management (parallel production) – unless the production is done in a way that allows clear and continuous separation of all certified products.

8.3.3

You must **not** store products not allowed in these standards on your organic unit.

8.4: AVOIDING CONTAMINATION

8.4.1

Where there is an apparent and substantial risk of contamination from adjacent farms, or non-organic units on the same farm, you must employ measures including barriers and buffer zones to avoid or limit contamination in organic products.

8.4.2

Where organic crops are being grown adjacent to non-organically managed crops, you must make efforts to provide an effective windbreak where there is a risk of spray drift or contamination.

8.4.3

Until such a hedge or windbreak is established, you must maintain a buffer zone between organic crops and the source of the contamination.

8.4.4

You must avoid contamination through run off from chemicals applied in neighbouring units.

8.4.5

During and after the conversion, you must guard against all sources of contamination and take immediate and appropriate action whenever these occur.

8.4.6

You must thoroughly clean purchased equipment (such as jembes, hoes, sprayers, seed drills, fertilizer spreaders, tractors, etc) used in non-organic production before you use them in organic production.

8.4.7

You must administer treatment of animals against ticks and other ectoparasites in such a way that the risk of contamination is minimized.

8.4.8

If you use structures that require plastic covering, such as polytunnels, the plastic covering must be based on polyethylene, polypropylene or other polycarbonates.

8.4.9

All mulches and coverings must be biodegradable or recyclable.

9: CROP AND LAND MANAGEMENT

9.1: SOIL CONSERVATION

9.1.1

You must manage your soil to prevent erosion by wind and water in order to retain the structure and fertility and thus the sustainable character of the operation.

9.1.2

You must employ a suitable soil conservation measure, appropriate to your specific local conditions of climate, soil, slope, and land use. Some of the measures are:

- Agronomic measures:
 - Agro forestry
 - Contour cultivation and planting
 - Contour ridging
 - Contour strip cropping
 - Crop residue mulch and trash lines
 - Use of green manure/cover crops
 - Utilization of manure and composts
 - Vegetative barriers (e.g. Napier grass)
- Structural measures:
 - Bench terraces
 - Embankments and narrow-based channel terraces
 - Cut-off drains
 - *Fanya juu*
 - Infiltration ditches
 - Terracing

9.1.3

You must reduce wind erosion by use of practices such as windbreaks, cover crops, minimum cultivation, late removal of crop residues and crop rotations that ensure the time soil is left uncovered is minimized.

9.1.4

Clearing of vegetation by burning, burning straw, cereal waste or stubble are **restricted** and controlled to protect organic matter and biodiversity.

9.1.5

Grazing management must **not** degrade land or pollute water resources.

9.2: SEEDS, SEEDLINGS, PLANTING MATERIALS AND DIVERSITY IN CROP PRODUCTION

9.2.1

You must use organic seeds, seedlings and planting materials when a suitable variety is available.

9.2.2

To produce organic seeds and/or organic propagating material, you must grow the mother plant to organic standards for at least one generation, or at least one year for perennial plants. You may treat seeds and propagating materials only with substances allowed in these standards.

9.2.3

If organic seeds, seedlings and planting materials are not available, you may use conventional materials provided that they have **not** been treated with pesticides that are **not** permitted in these standards. Only if these are not available may you use chemically treated materials. You must demonstrate the apparent need for such use.

9.2.4

You must document all use of chemically treated seeds, seedlings and planting materials.

9.2.5

You must **not** use genetically modified organisms and/or any product derived from such organisms.

Diversity in Crop Production

9.2.6

You must assure diversity in plant production by minimum crop rotation, variation in plantings, intercropping, agro forestry or other appropriate measures.

9.2.7

For annual crops, you must establish crop rotations unless you demonstrate diversity in plant production by other means.

9.2.8

Where rotation is possible, the annual rotation you use for each area of land must:

- a) Balance the use of fertility building and fertility depleting crops
- b) Include crops with various root systems
- c) Include a legume crop, and
- d) Leave enough time between crops with similar pests and disease risks

9.2.9

If your rotation does not meet the requirements of standard **9.2.8** above and relies on brought-in inputs for crop production, you must:

- a) Show you are moving towards a better balance between fertility building and fertility depleting management
- b) Reduce your reliance on brought-in inputs, and
- c) Make maximum use of legumes and green manures

Cropping without rotations

9.2.10

When you cannot produce crops within a rotation, your methods of nutrient supply, weed, pest and disease control must still comply with the requirements of these standards. Examples of such production systems are protected cropping and perennial crops such as orchards, vineyards and plantation crops.

9.3: SOIL FERTILITY AND FERTILIZATION

9.3.1

To optimize nutrient cycles and prevent nutrient loss, you must return manure and plant wastes to the soil. You should return enough to increase, or at least maintain, soil fertility and microbial activity. Together with a sound rotation, this should form the basis of soil fertility management.

9.3.2

Your soil fertility programme must be based on green manure, nitrogen fixation from plants, and materials of microbial, plant or animal origin.

9.3.3

You may use:

<i>Name</i>	<i>Comments</i>
Crop residue, mulch and green manure from organic sources	
Straw, farmyard manure, stable and poultry manure from organic sources	Preferably after composting properly
Slurry, urine and dirty water from organic sources	Preferably after aerating
Plant waste materials and by-products from organic food processing	Preferably after composting properly
Wood, bark, sawdust and wood shavings	From untreated timber
Peat	Only in propagating media. You should use alternatives to peat where possible
Compost activators	From microbial and plant extracts
Biodynamic preparations	

9.3.4

You must only use manure and plant wastes from non-organic sources to complement your soil fertility management. You must use them only occasionally and when other ways of maintaining soil health and fertility are insufficient.

9.3.5

For use of non-organic manure and plant wastes, you must:

- a) Keep details of the manure, including the animal species and the husbandry system it comes from
- b) Make sure the manure or plant waste has been properly composted

Note: A soil or manure analysis may be required. This is to check that levels of heavy metals in the soil or manure are acceptable.

9.3.6

When you spread manure or slurry you must avoid run-off and the pollution of ditches, watercourses and ground water.

9.3.7

You must **not** apply manure or slurry when conditions are unfavourable and pollution is likely to occur.

9.3.8

You must **not** use:

- a) Sewage sludge, effluents and sludge based composts
- b) Peat as a soil conditioner
- c) Manures from factory farming origin
- d) Animal residues and manures from:
 - (i) poultry battery systems
 - (ii) Broiler units with stocking rates over 25kg/sq.m
 - (iii) Indoor tethered sow breeding units
- e) Other systems where animals are not freely allowed to turn through 360 degrees, where they are permanently in the dark, or are permanently kept without bedding
- f) Manures containing human excrement (faeces and urine) for use on crops for human consumption

9.3.9

You must **not** practice hydroponics – the process of growing plants in sand, gravel or liquid, with added nutrients but without soil.

9.4: MINERAL FERTILIZERS AND SUPPLEMENTARY NUTRIENTS

You should only use mineral fertilizers and supplementary nutrients to supplement – and not to replace methods of nutrient recycling described in these standards.

9.4.1

You must only use mineral fertilizers in a program addressing long-term fertility needs together with other techniques such as organic matter additions, green manures, rotation and nitrogen fixation by plants.

9.4.2

You must regard non synthetic mineral fertilizers and brought-in fertilizers of biological origin as supplements to, and **not** replacements for, nutrient recycling within the farm. You may apply them only to the extent that adequate nutrition of the crop is not possible by the methods given in these standards.

9.4.3

You must apply mineral fertilizers in the form in which they are naturally composed and extracted and must **not** render them more soluble by chemical treatment, other than addition of water and mixing with other naturally occurring, permitted inputs.

9.4.4

You must plan your production to minimize the need for brought-in nutrients.

9.4.5

You may use the following – provided their use is justified:

<i>Phosphate (P) sources</i>	
Natural rock phosphate	Such as Mijingu, Tunisian rock phosphate
Calcined aluminium phosphate rock	Such as Redzlaag, but only where the soil pH is greater than 7.5
<i>Potassium (K) sources</i>	
Wood ash	Only when added to composts and manure
Plant extracts	Such as Kali Vinasse
<i>Seaweed sources</i>	
Dried seaweed meal	
Liquid seaweed	Free from ingredients that are not allowed
<i>Liquid feeds</i>	
Made from plants produced on your organic unit	
<i>Minor minerals</i>	
Calcareous magnesium rock	Such as Dolomitic limestone, for magnesium and lime
Gypsum (calcium sulphate)	
Ground chalk and limestone	
Epsom salts	For acute magnesium deficiency
Magnesium rock, including Kieserite	
Clays	Such as perlite and vermiculite
Stone meal	Such as basalt

9.4.5 (Continued)

<i>Minor minerals</i>	
Natural rock potash	If it has a relatively low immediate solubility in water and low chlorine content, such as Adularian rock potash
Sylnite and kainite (natural potash sources)	
Sulphate of potash, which can contain magnesium salt	Only on soils susceptible to low potassium levels. Your soil analysis must show a clay content less than 20%
<i>Supplementary nutrients to treat severe deficiencies</i>	
Sulphur	
Trace elements boron, copper, iron, manganese, molybdenum, cobalt, selenium, zinc, sodium (in the form of granular rock salt)	
Basic slag	
Meat, blood, bone, hoof and horn meals	But only in propagating compost and not on units where there are cattle or sheep
Wool shoddy	Only when not in direct contact with the crop
Fish meals and fish emulsions	Provided they are free from substances not allowed and only in protected cropping, propagating composts or for perennial crops
Calcium chloride	Only for bitter pit in apples
Industrial lime	From sugar production
<i>Commercial fertilisers and liquid feeds suitable for organic use to treat severe deficiencies</i>	
You will need to tell the ingredients and nutrient analysis before approval	

9.4.6

You must **not** use any other fertilisers, including:

- a) Fresh blood
- b) guano
- c) Chilean nitrate
- d) Urea
- e) Slaked lime and quicklime

9.4.7

You must **not** use:

- a) Plant growth regulators
- b) Calcified seaweed

9.5: WEED, PEST, DISEASE AND GROWTH MANAGEMENT

9.5.1

You may use the following methods to control weeds – if suitable:

- Pre-germinating, propagating and transplanting
- Raised beds and no-dig systems
- Mulches, including plastic mulches but made only from polyethylene, polypropylene or other polycarbonates
- Mixed stocking and tight grazing
- Pre-emergence and post-emergence mechanical operations, such as hoeing, harrowing, topping, hand weeding, and
- Pre-emergence and post-emergence flame weeding

9.5.2

You must **not** use any agrochemical or hormone herbicide on any part of your organic or in-conversion holding, including:

- a) On your crops
- b) Round the edges of fields
- c) Within or below hedgerows
- d) On headlands and pathways

9.5.3

You must **not** use steam pasteurisation or sterilisation of the soil for weed control.

Controlling Pests and Diseases

9.5.4

You must ensure that any products you use for pest or disease control are approved for that specific use by the Pest Control Products Board.

9.5.5

You may use the following products to control insect pests:

Physical barriers, including fleeces and insect netting	only made from polyethylene, polypropylene or other polycarbonates
Pheromones, in traps and dispensers	For monitoring pest levels or as attractants and sexual behaviour disrupters
Fatty acid potassium soap (soft soap)	
Quassia preparations	From <i>Quassia amara</i>
Sulphur	
Azadirachtin	Extracted from <i>Azadirachta indica</i> (neem tree)
Preparations of <i>Bacillus thuringiensis</i>	
Sticky fly traps	Free from insecticides not allowed
Biological pest control	But only using licensed, naturally occurring predators
Granulose virus preparations	
Gelatine	
Hydrolysed proteins	Only as an attractant in traps
Diamonium phosphate	Only as an attractant in traps
Quartz sand	As a repellent

9.5.6

Pyrethrum preparations (made from pyrethrins extracted from *Chrysanthemum cinerariaefolium*, which may contain a synergist)

9.5.7

You may use the following products to control fungi:

Beeswax – only after pruning
Licensed, naturally occurring biological control

Sulphur
Lecithin

9.5.8

You may use rodenticides but only in tamper-proof bait stations and in places where there is no risk of contaminating products.

Note: *Rodenticides must be labelled properly and you must store them under lock and key away from food.*

9.5.9

You may use the following products for general pest control:

Plant oils such as mint, pine or caraway	Only as insecticides, acaricides, fungicides or sprout inhibitors
Steam	To sterilise buildings and equipment
Mechanical traps, barriers and sound	
Oils free from materials not allowed	
Wetting and sticking agents used in sprays	Must be approved products based on natural plant extracts/oils free from materials not allowed

9.5.10

You must **not** use petroleum oils, paraffin oils or other mineral oils as pesticides.

You may use the following products only if there is a major threat to your crops:

9.5.11

Copper (Cu) products. You may only use up to 6 Kg Cu/ha/year and only the products listed below:

Copper sulphate
Copper hydroxide
Copper ammonium carbonate, at a maximum concentration of 25g/l.

Copper oxychloride
Cuprous oxide

9.5.12

Rotenone (preparations made from *Derris spp*, *Lonchocarpus spp* and *Tephrosia spp*), but you must observe a harvest interval of seven days.

9.5.13

Lime sulphur (calcium polysulphide)

9.5.14

Steam sterilisation or pasteurisation of soils, but only as a one-off practice to combat a particular problem.

9.5.15

You must **not** use:

- Nicotine (*Nicotiana tabacum*) or extracts made from nicotine
- Pesticides or fungicides not allowed in these standards

9.6: GROWING PLANTS IN POTS AND CONTAINERS

9.6.1

The only plants that you can grow in pots or other containers are ornamentals or herbs. You may sell them as organic only if:

- a) The substrate is made of at least 51% (by fresh weight of the end product) of materials from organic farming origin
- b) **No** more than 49% of the substrate is made up of non-organic materials permitted in these standards and which you must treat according to these standards
- c) The substrate provides more than 50% of their nutrient needs, until the point of sale
- d) You must make sure the substrate is biologically active, for example including composted material
- e) You meet all other relevant standards
- f) The entire plant and the pot are sold together
- g) You do **not** use peat or slaughterhouse wastes, and
- h) You do **not** use soil from organic farms

9.6.2

You must **not** harvest parts of herbs or ornamentals that have been grown in pots and sell them as organic.

10: HARVESTING AND STORAGE

10.1: HARVESTING

10.1.1

You must ensure that harvesting equipment is clean, free from non-organic crop residues and any other materials which may contaminate the produce.

10.1.2

You must ensure that organic produce is clearly and legibly identified from harvesting to dispatch.

10.2: STORAGE

10.2.1

Your organic storage areas and containers (for storage or transport) must be:

- a) Dedicated to organic or in-conversion products
- b) Clearly labelled to prevent mistakes between organic, in-conversion and non-organic products
- c) Separated from those used for other purposes by an effective physical partition
- d) Made from materials suitable for food use
- e) Maintained in a clean and hygienic state free from visible residues or materials that may affect the organic integrity of products
- f) Covered to prevent contamination by bird droppings
- g) Protected from access and contamination by vermin

10.2.2

You must **not** store products not allowed in these standards on your organic unit.

10.2.3

You must **not** use:

- a) Ionising radiation or synthetic chemicals as an aid to preservation
- b) Materials not allowed in these standards in stores and premises where organic or in-conversion crops are stored. This includes sprout inhibitors, fungicidal sprays, dips or powders and chemical fumigants or pesticides
- c) Stores containing wood previously treated with synthetic wood preservatives

10.3: CLEANING OF EQUIPMENT AND STORAGE AREAS

10.3.1

You must make sure all equipment and storage areas are clean and free from non-organic crop residues and any other materials that may contaminate the organic produce. This includes (a) Harvesting equipment, (b) drying equipment, (c) conveyors, and (d) transport vehicles and containers.

10.3.2

You may use the following cleaning methods:

- Physical methods (e.g. sweeping)
- Vacuum cleaning
- Steam cleaning
- High pressure water cleaning
- Hypochlorite, followed by rinsing with drinking water

11: MUSHROOM PRODUCTION

11.1

Your mushroom growing houses must be dedicated to organic production.

11.2

Your mushroom substrate may only consist of the following materials:

- Manure and plant materials (including straw) from organic origin
- Peat – not chemically treated
- Wood – not treated with chemical products after felling
- Mineral products allowed in these standards
- Water
- Soil from organic farming – provided the spent compost is returned to the same farm

11.3

Where organic materials are not available, you may use ingredients of natural origin – or from conventional production which do not pose risks of contamination.

11.4

You may control fungal diseases using salt.

11.5

You may use plant pest and disease substances allowed in these standards.

11.6

You must **not** use chemical pesticides, either in the compost, sprayed on the crop or as a fog.

12: WILD HARVESTED PRODUCTS

12.1

The collection or harvesting from the wild of plants, or parts of plants, shall be certified organic if:

- a) The collected plants grow and regenerate naturally in the area without any agricultural measures
- b) The area has **not** been treated with products other than those permitted in these standards for at least three years before the collection
- c) The collection does **not** affect the stability of the natural habitat or the maintenance of the species in the collection area
- d) Processing and other operations conform to all relevant sections of these standards

12.2

You must make sure that all materials you harvest conform to Kenyan and International legislation, including the Convention on International Trade in Endangered Species of Wild Flora and Fauna (CITES).

Collection Area

12.3

Organic wild collection must only take place in clearly defined areas.

12.4

The areas you use for harvesting must be:

- a) At least 10m from non-organic farming operations or areas sprayed with products not allowed in these standards
- b) At least 10m from minor roads and 25m from major roads
- c) At an appropriate distance from other sources of pollution and contamination

12.5

You must submit maps that identify your harvesting areas.

12.6

You must:

- Have written annual authorisation from local and national regulatory bodies or other authorities – where applicable
- Where practical, have a signed contract with the harvesters, agents and middle men, this must include an agreement stating how and what to harvest
- Make sure harvesters identify plants correctly to prevent mistaken collection of rare or other non-target species

12.7

You must have a training programme for all harvesters that includes:

- a) Plant and species identification
- b) Life cycle of plants
- c) Hygiene, and
- d) Food safety, where suitable

12.8

You must make sure all equipment you use is clean and free from remains of previously harvested plants.

Collectors

12.9

You must maintain a complete list of all contracted collectors – who must be thoroughly familiar with the boundaries of the collection area.

Collection

12.10

Collection must only take place from within the boundaries of the clearly defined wild collection area.

12.11

Collectors must **not** take any products at a rate that exceeds the sustainable yield of the ecosystem, or threaten the existence of plant, fungal or animal species, including those not directly exploited.

12.12

You must only take the parts of the plant you need, and are of the desired quality, whenever possible. This will keep any loss of fertility to a minimum.

12.13

You must:

- a) Always make sure there are enough mature plants left after harvesting to maintain habitats that other wildlife depend on
- b) Avoid damage to neighbouring species, especially rare or threatened species
- c) Take particular care with species that have symbiotic relationships or otherwise depend on each other
- d) Avoid harvesting operations that lead to erosion

12.14

Collection must be carried out in a manner appropriate to each species, in a way that is regenerative not degenerative.

12.15

Your environmental management must:

- a) Maintain the species you harvest, and
- b) Have minimum effect on the natural plant community, including other species in the area

12.16

You must **not**:

- a) Exceed the sustainable yield of the area, or
- b) Damage the surrounding areas through careless activities or other activities linked to the operation
- c) Collect protected species
- d) Collect species that are defined as “critically endangered” in the IUCN Red List (World Conservation Union)
- e) Handle a product in both organic and non-organic status, i.e. parallel production

13: HANDLING AND PROCESSING

13.1: GENERAL REQUIREMENTS

13.1.1

Your processing unit must comply with conditions specified in:

- (a) *The Public Health Act Cap 242* of the laws of Kenya
- (b) *Food, Drug and Chemical Substances Act Cap 254* of the laws of Kenya; and
- (c) *Kenya Standard: KS 05-1500; Code of Hygiene Practice for Food and Drink Manufacturing Industries*

13.1.2

You must maintain the integrity of organic products from harvest through storage, processing and transportation.

13.1.3

You must handle and/or process organic products separately, in time or place, from non-organic products.

13.1.4

You must clearly identify all organic products throughout storage, processing and transportation.

13.1.5

You must store and transport organic products in a way that prevents contact with non-organic products.

13.1.6

You must take all necessary measures to prevent organic products from being contaminated during washing, preparation, processing, packaging and transportation.

13.2: OPERATING PROCEDURES

13.2.1

On receipt of organic products, you must check the closing of the packaging or container and must verify the origin and nature of the products from the information contained in the label and/or documentation.

13.2.2

You must explicitly record the result of the verification. Where the check leaves any doubt as to the product's organic status, you may only put it into processing or packaging after you have eliminated that doubt, unless you market it as non-organic, i.e. without any reference to organic production.

13.2.3

If you bring-in organic products for processing, it is advisable to keep copies of your suppliers' valid organic certificates.

13.2.4

The storage areas, bins and containers used for organic production before, during and after processing must be:

- (a) Constructed of suitable materials for food use when in contact with the raw materials
- (b) Protected from access and contamination by birds, insects and vermin
- (c) Subject to a regular cleaning programme to ensure they are maintained in a generally clean state and are free from visible residues or any material that may contaminate or impair the organic integrity of the products held therein
- (d) Regularly inspected for cleanliness, good housekeeping and to ensure proper stock control and rotation

13.3: PLANT AND EQUIPMENT

13.3.1

Materials that come into contact with organic food must be:

- a) Made from non-porous food grade materials, and
- b) Smooth and free from cracks and crevices

13.4: PROCESSING METHODS

13.4.1

You must process organic products by use of mechanical, physical or biological methods only.

13.4.2

You may wash fruit and vegetables in fresh water or natural acid washes but you must only use products permitted in these standards and allowed by law.

13.4.3

You may only use water, ethanol, plant and animal oils, vinegar, carbon dioxide and nitrogen as solvents for extraction.

13.4.4

You must **not** use:

- a) Ionizing radiation
- b) Equipment that contain substances that may negatively affect the product
- c) Filtration techniques that chemically react with or modify the product at molecular level
- d) Filtration equipment that contain asbestos

13.5: ADDITIONAL REQUIREMENTS FOR NON-DEDICATED PLANTS

13.5.1

If you process organic and non-organic products at the same site you must minimise the risk of contamination. You must:

- a) Clearly label stocks of organic quality raw materials and you must keep them separate from non-organic raw materials, so as to avoid any possible contamination or accidental mixing of the materials
- b) Process organic products separately from non-organic ones
- c) Effectively clean, only in ways allowed, the plant and equipment – particularly product contact surfaces – prior to use for organic production, and
- d) Finish the whole run of organic products before you start to process non-organic products.

13.5.2

Where non-dedicated plant and equipment cannot be disassembled for a thorough manual clean-down, a bleed run will be required to purge the system of non-organic residues.

13.5.3

Prior to the organic production run, the plant and equipment must be verified and signed off by a responsible person as being clean and free from residues that may contaminate the products.

13.5.4

The storage areas, bins and containers used for organic production before, during and after processing must be:

- (a) Dedicated to organic products only
- (b) Labelled clearly to prevent mistakes being made between organic and non-organic crops
- (c) In an area separated from non-organic products by sufficient space or physical barriers to prevent cross-contamination

13.6: PRODUCT COMPOSITION

13.6.1

You must use organic ingredients where these are available in sufficient quantity and quality.

13.6.2

You may use water and salt as ingredients. These are not included in percentage calculations of organic ingredients.

13.6.3

You must **not** use non-organic minerals, including trace elements, vitamins and similar isolated ingredients unless:

- a) They are legally required
- b) Alternatives are not available, or
- c) Particular nutritional deficiency can be demonstrated

13.6.4

If you use micro-organisms or microbiologically produced ingredients, these must be grown on substrates that consist entirely of organic ingredients and permitted substances. These must **not** be genetically engineered – or derivatives of genetically engineered micro-organisms.

13.6.5

You must **not** use:

- a) The same ingredient in organic and non-organic quality in one product
- b) Synthetic substances – including nature-identical colourings, flavourings and taste enhancers

The following ingredients or processing aids may be used in the preparation of organically produced foods: -

13.6.6

Food Additives, including Carriers

<i>Name</i>	<i>Specific Conditions</i>
Calcium carbonates	All authorized functions except colouring
Lactic acid	-
Carbon dioxide	-
Malic acid	-
Ascorbic acid	-
Tocopherol rich extract (Vitamin E)	Anti-oxidant in fats and oils- natural concentrate only
Lecithins	-
Citric acid	-
Calcium citrates	-
Sodium nitrite	For curing meat
Potassium nitrate (saltpetre)	For curing meat
Tartaric acid (L(+)-)	-
Sodium tartrate	-
Potassium tartrate	-
Monocalcium phosphate	Raising agent for self raising flour
Alginic acid	-
Sodium alginate	-

13.6.6 Food Additives, including Carriers (Continued)

<i>Name</i>	<i>Specific Conditions</i>
Potassium alginate	-
Agar	-
Carrageenan	-
Locust bean gum	-
Guar gum	-
Tragacanth gum	-
Arabic gum	-
Xanthan gum	-
Glycerol	Plant extracts
Pectin	-
Sodium carbonates	-
Potassium carbonates	-
Ammonium carbonates	-
Magnesium carbonates	-
Calcium sulphate	Carrier
Sodium hydroxide	Surface treatment of haugengeback
Silicon dioxide	Anti-caking agent for herbs and spices
Argon	-
Nitrogen	-
Oxygen	-
Sulphur dioxide	Wines

13.6.7

Flavourings:

You may use natural flavouring substances or natural flavouring preparations only, provided they conform to the following:

- a) They do **not** contain any genetically modified organisms or their derivatives
- b) The flavourings must be of organic origin where the flavour forms part of the product description
- c) Water and ethanol are the only permitted extraction and carrier solvents for liquid flavourings

13.6.8

Processing Aids

<i>Name</i>	<i>Specific Conditions</i>
Water	-
Calcium chloride	Coagulation agent
Calcium carbonate	-
Calcium hydroxide	-
Calcium sulphate	Coagulation agent

13.6.8 Processing Aids (Continued)

<i>Name</i>	<i>Specific Conditions</i>
Magnesium chloride (or nigari)	Coagulation agent
Potassium carbonate	Drying of grapes
Sodium carbonate	Sugar production
Citric acid	Oil production and hydrolysis of starch
Sodium hydroxide	Sugar production; oil production from rape seed (<i>brassica species</i>)
Sulphuric acid	Sugar production
Carbon dioxide	-
Nitrogen	-
Ethanol	Solvent
Tannic acid	Filtration aid
Egg white albumen	-
Casein	-
Gelatin	-
Isinglass	-
Vegetable oils	Greasing or releasing or anti-foaming agent
Silicon dioxide gel or colloidal solution	-
Activated carbon	-
Bentonite	-
Diatomaceous earth	-
Perlite	-
Hazelnut shells	-
Beeswax	Releasing agent
Rice meal	-
Beeswax	Releasing agent
Carnauba wax	Releasing agent

13.7: CLEANING, HYGIENE AND PEST CONTROL

13.7.1

You must establish effective management systems for cleaning and disinfecting surfaces, machinery and processing or handling facilities.

13.7.2

You must take measures to protect the organic integrity of the product by preventing contamination from pollutants and cleaning, disinfecting and sanitizing substances.

13.7.3

You must thoroughly rinse – with potable water – any surface or equipment that has been cleaned with disinfectants and sanitizers, before you use them for organic production.

13.7.4

You must clearly separate substances used to clean, disinfect and sanitize food handling equipment from those applied directly to food.

13.7.5

You may use the following materials for cleaning purposes provided effective steps are taken to ensure that residues do **not** remain on contact surfaces. A rinse with potable water is required after use:

- Detergents, disinfectants and sanitising agents
- Terminal sanitizers
- Washing in or with a controlled hypochlorite solution

13.7.6

The following cleansers and disinfectants – in direct contact with food – may be used:

Acetic acid
Alcohol, ethyl (ethanol)
Alcohol, isopropyl (isopropanol)
Calcium hydroxide (slaked lime)
Calcium hypochlorite
Calcium oxide (quicklime)
Chlorine dioxide
Citric acid
Phosphoric acid (dairy equipment only)

Formic acid
Hydrogen peroxide
Lactic acid
Natural essence of plants
Oxalic acid
Ozone
Chlorine of lime (calcium oxychloride, calcium chloride, and calcium hydroxide)

Peracetic acid
Plant extracts
Potassium soap
Sodium carbonate
Sodium hydroxide (caustic soda)
Sodium soap
Sodium hypochlorite (e.g. as liquid bleach)

13.7.7

You must **not**:

- Leave sanitizers in contact with the equipment before organic products are made
- Use – on contact surfaces – substances that could taint or contaminate organic products
- Use sanitising wipes on contact surfaces **without** a potable water rinse
- Use ionising radiation on equipment for organic products

(**Note:** Ethanol wipes, which leave no residues, are permitted. Where water rinse is not possible, then a purge or flush run may be allowed as a substitute.)

Pest Control

13.7.8

You must establish and maintain pest control methods according to the following hierarchy:

(i) Prevention, (ii) Physical, (iii) Mechanical, and (iv) Biological.

13.7.9

If you require further measures, the control products you use must **not** come into direct contact with the raw materials or products, and there must be **no** risk of contamination.

13.7.10

Where fumigation of premises, plant or equipment is required, you must:

- a) Remove organic products from the treated area
- b) Take precautions to prevent contamination
- c) Include measures to decontaminate the equipment and facilities
- d) Carry out the treatment under the supervision of a suitably qualified person or organisation
- e) Record date, substance used, area treated and measures taken to protect organic products

13.7.11

You may use any of the following:

- Carbon dioxide, Nitrogen, freezing and vacuum treatments for treating crops, raw materials, sacks and containers
- Mechanical, sound or light barriers, sound and light to protect premises against entry and infestation by birds, rodents or insects
- Electric flying insect control units, containing shatterproof tubes, changed regularly to ensure effectiveness
- Tamper resistant bait stations containing legally approved pesticides in locations where there is no risk of contamination
- Pheromone traps and sticky boards for insect monitoring purposes
- Desiccant dusts such as diatomaceous earth and amorphous silica preferably derived from naturally occurring sources

13.7.12

You must **not** use:

- a) Vaporising fly repellents
- b) Ethylene oxide, methyl bromide, aluminium phosphide or ionizing radiation
- c) Organo-phosphorous pesticides and fumigants, even on non-organic materials stored in the plant, (due to the risks of migration of storage pesticides from non-organic materials)
- d) Any other chemical pest control substances other than those permitted in these standards

Storing cleaning materials

13.7.13

You must:

- a) Label all detergents and sanitizers correctly
- b) Store bulk stock safely in a marked store to reduce the risk of contamination; and
- c) Store stocks of detergents and sanitizers in closed containers

14: PACKAGING AND TRANSPORTATION

14.1: PACKAGING MATERIALS

14.1.1

You must ensure that all packaging you use complies with current packaging legislation.

14.1.2

You must minimise the amount of material used, i.e. use necessary packaging only.

14.1.3

You must take measures to ensure that all packaging materials do **not** contaminate organic products.

14.1.4

Whenever possible, packaging materials should be reusable, recycled, recyclable and biodegradable.

14.1.5

If you use returnable outer containers, they must be made from non-absorbent materials, kept in good repair, clean and free from contamination.

14.1.6

If you use containers, they must be of food grade quality, in a state of good repair, clean and free from visible residues or any materials that may contaminate or impair the organic integrity of the products contained therein.

14.1.7

You must **not** use reused bags or containers that have been in contact with synthetic fungicides, preservatives, fumigants or any substances likely to compromise the organic integrity of the product.

14.1.8

You must store all packaging materials off the floor, away from walls and ceilings in clean, dry, hygienic conditions.

14.2: TRANSPORTING CROPS

14.2.1

You must **not** transport or pack loose organic fruits and vegetables in the same containers with non-organic produce.

14.2.2

You may transport organic or in-conversion crops to other units, including wholesalers and retailers, only in suitable packaging or containers. They must be closed to prevent substitution of the contents and labelled or accompanied by a document that shows:

- a) Your company name and address
- b) The name and organic status of the product
- c) A traceability code

14.2.3

Before loading, you must inspect the vehicles and all handling equipment to ensure they are clean and free from visible residues and any materials that may contaminate or impair the integrity of the organic products to be transported.

15: GENERAL STANDARDS FOR ORGANIC ANIMAL HUSBANDRY

15.1: CONVERSION, BROUGHT-IN ANIMALS AND PARALLEL PRODUCTION

15.1.1

Animals must be raised organically from birth.

15.1.2

You may:

- Convert your land and livestock to organic simultaneously (simultaneous conversion), or
- Convert your livestock to organic after you have converted your land

15.1.3

In simultaneous conversion, products from animals existing on a farm at the start of conversion may be sold as organic once the land attains organic status.

15.1.4

Once the land attains organic status, you may sell animals resulting from simultaneous conversion as *converted breeding stock* **only**. The animals are themselves **not** organic.

15.1.5

You may sell animals born at least 45 days after the start of conversion as organic.

15.1.6

Where organic livestock are not available, you may bring-in conventional animals according to the following maximum age limits:

<i>Category</i>	<i>Age limit</i>
Chicks for meat production	2 days
Hens for egg production	18 weeks
Any other poultry	2 weeks
Calves	3 months
Ewes and goats	3 months
Piglets	3 months

15.1.7

The brought-in animals must undergo minimum conversion periods as given below:

<i>Type of Production</i>	<i>Species</i>	<i>Conversion period</i>
<i>Meat Production</i>	Cattle	12 months
	Sheep, goats, pigs	3 months
	Poultry	45 days
	Rabbits	45 days
<i>Dairy</i>	All species	3 months
<i>Egg</i>	All species	45 days

15.1.8

You may have non-organic livestock on the same farm, provided they are reared in way that allows clear and continuous separation of the organic and non-organic production.

15.1.9

You must **not** use prohibited practices and substances during conversion.

15.2: ANIMAL MANAGEMENT

15.2.1

You must ensure the environment; the facilities, stocking density and flock/herd size cater for the behavioural needs of the animals and provide:

- (a) Sufficient free movement and opportunity to express normal patterns of behaviour
- (b) Sufficient fresh air, water, feed and natural daylight to satisfy the needs of the animals
- (c) Access to resting areas, shelter and protection from sunlight, temperature, rain, mud and wind – adequate to reduce animal stress

15.2.2

You must manage your stock and keep their stocking density low enough to prevent:

- a) Poaching of the soil
- b) Overgrazing of vegetation
- c) Pollution of water resources

15.2.3

Housing for livestock is **not** mandatory in areas with appropriate climatic conditions to enable animals to live outdoors.

15.2.4

If you house livestock, you must ensure:

- (a) Ample access to fresh water and feed according to the needs of the animals
- (b) Animals have sufficient space to stand naturally, lie down easily, turn around, groom themselves and assume all natural postures and movements such as stretching and wing flapping
- (c) Where animals require bedding, adequate natural materials are provided

15.2.5

You must ensure that all animals have access to pasture or an open-air exercise area or run, whenever the condition of the animal, the weather and the state of the ground permit.

15.2.6

You may feed the animals with carried fresh fodder where this is a more sustainable way to use land resources than grazing – provided that the animals have access to an outdoor run on a regular basis.

15.2.7

You must clean the pens and holding areas regularly.

15.2.8

You may use the following for cleaning and disinfection of livestock buildings and installations:

Potassium and sodium soap
Sodium hypochlorite (e.g. as liquid bleach)
Citric, peracetic, formic, lactic, oxalic and acetic acid
Natural essences of plants
Nitric acid (dairy equipment)
Hydrogen peroxide
Sodium carbonate
Cleaning and disinfection products for teats and milking facilities

Water and steam
Milk of lime
Lime,
Quicklime
Caustic soda
Caustic potash
Formaldehyde

15.2.9

You must **not**:

- a) Practice landless animal husbandry systems
- b) Keep poultry, rabbits and pigs in cages
- c) Confine calves for veal production

Tethering

15.2.10

You may practice tethering, provided it does **not** affect the wellbeing of the animal. The animal must have access to adequate feed, shade and water. The method of tethering must enable the animal to freely move within the grazing area and must **not** cause wounds or otherwise physically harm the animal.

15.2.11

You must identify livestock and livestock products at all stages of their production, preparation, transport and marketing – individually in the case of large animals, by batch in the case of poultry and small mammals.

15.3: BREEDING AND MUTILATIONS

15.3.1

Wherever possible, your animal production system must use breeds suited to the region and that reproduce successfully under natural conditions and without routine human involvement.

15.3.2

Artificial insemination is permitted.

15.3.3

You may carry out the following mutilations only if animal suffering is minimized and anaesthetics used where appropriate:

- Castrations
- Tail docking of lambs
- Dehorning
- Ringing

15.3.4

You must only give hormone treatments to individual animals and only:

- If you need to induce parturition for veterinary reasons, or
- For specific disorders where you have no alternative, for example cows which are not coming into heat.

15.3.5

You must **not** use embryo transfer techniques or cloning.

15.3.6

You must **not** use hormones for:

- a) Promoting growth
- b) Inducing ovulation
- c) Stimulating birth
- d) Suppressing natural growth controls

15.3.7

You must **not**:

- a) Clip primary feathers
- b) Beak clip or tip
- c) Caponize

15.4: ANIMAL NUTRITION

15.4.1

You must feed the animals with organic feed. Where the quantity or quality of organic feed is inadequate, you may feed them on non-organic feed – up to a daily maximum of 40% (calculated in dry matter basis).

*Note: For the calculation of feeding allowances **only**, feed produced on the farm unit during the first year of organic management, may be classified as organic. This refers **only** to feed for animals that are being produced within the farm unit. Such feed may **not** be sold or otherwise marketed as organic.*

15.4.2

To ensure a connection between plant production and animal husbandry, you must get at least 60% of the feed from the farm unit itself, or it be produced in co-operation with other organic farms.

15.4.3

You must ensure that all animals have access to fresh fodder and that ruminants get fresh fodder through grazing or feeding. Where fresh fodder is not available, preserved fodder may be used.

15.4.4

You must allow young mammals to suckle and must wean them only after the following minimum periods: Three months for cattle, 45 days for sheep and goats, and 40 days for pigs.

15.4.5

You must provide young stock from mammals with maternal milk or organic whole milk from their own species.

15.4.6

Where organic whole milk is not available, you may use non-organic milk. You may provide milk replacements only in emergencies provided they do not contain antibiotics, synthetic additives or slaughter products.

15.4.7

You may feed the animals with vitamins, trace elements and supplements from natural sources. When natural sources are not available in sufficient quantity and quality, you may use synthetic vitamins, minerals and supplements.

15.4.8

You may use the following fodder preservatives:

- Bacteria, fungi and enzymes
- By-products of food industry (e.g. molasses)
- Plant based products

15.4.9

Synthetic chemical fodder preservatives such as acetic, formic and propionic acid and vitamins and minerals are permitted in severe weather conditions.

15.4.10

You must **not** use the following substances in the diet:

- (a) Substances produced with the use of GMOs or products derived there-from
- (b) Farm animal by-products (e.g. abattoir waste) to ruminants
- (c) All types of excrements including droppings, dung or other manure
- (d) Feed subjected to solvent extraction (e.g. hexane) or the addition of other chemical agents
- (e) Amino-acid isolates
- (f) Urea and other synthetic nitrogen compounds
- (g) Synthetic growth promoters or stimulants
- (h) Synthetic appetizers
- (i) Antibiotics
- (j) Artificial colouring agents
- (k) Slaughter waste to ruminants
- (l) Slaughter products of the same species

15.5: HEALTH AND VETERINARY TREATMENT

15.5.1

You must take all practical measures to ensure the health and well-being of the animals through preventative animal husbandry practices based on the following principles:

- a) The choice of appropriate breeds or strains of animals
- b) The application of animal husbandry practices appropriate to requirements of each species, encouraging strong resistance to disease and the prevention of infections
- c) The use of good quality organic feed, together with regular exercise and access to pasture and/or open-air runs
- d) Ensuring an appropriate density of livestock

15.5.2

If an animal becomes sick or injured despite preventative measures, you must treat that animal promptly and adequately, if necessary in isolation and in suitable housing.

15.5.3

As a first option, phyto-therapeutic (e.g. plant extracts – (excluding antibiotics), essences, etc), homeopathic products (e.g. plant, animal or mineral substances) or ayurvedic products and trace elements and products allowed in these standards, must be used if they are proven to be effective in curing sickness or healing an injury.

15.5.4

You must **not** withhold medication where it will result in unnecessary suffering of the livestock, even if the use of such medication will cause the animal to lose its organic status.

15.5.5

You may use synthetic veterinary drugs or antibiotics only if:

- (a) Preventive and alternative practices are unlikely to be effective to cure sickness or injury
- (b) Withholding periods shall **not** be less than double that required by legislation, or a minimum of 48 hours, whichever is longer

15.5.6

You may vaccinate the animals only when:

- (a) An endemic disease is known or expected to be a problem in the region of the farm and where this disease cannot be controlled by other management techniques
- (b) Vaccination is legally required
- (c) The vaccine is **not** genetically engineered

15.5.7

You may only use hormonal treatment for therapeutic reasons to an individual animal and under veterinary supervision.

15.5.8

You must **not** use synthetic growth promoters or substances used for the purpose of stimulating production.

15.5.9

You must **not** use antibiotics and parasiticides on a routine basis.

15.6: TRANSPORTING ANIMALS

15.6.1

You must maintain the organic integrity of the animals during movement.

15.6.2

You must **not** mix organic and non-organic livestock unless:

- They are from the same social group, and
- You can identify individuals and their organic status

15.6.3

You must handle the animals calmly and gently and take measures to minimize stress and avoid suffering during transport and holding prior to and during slaughter.

15.6.4

You must ensure that each animal, or group of animals, is identifiable at each step of the transport and slaughter.

15.6.5

You must provide the animals with conditions that minimize stress and other adverse effects of:

- a) Hunger and thirst
- b) Extreme temperatures or relative humidity

15.6.6

You must take care during loading, transit and unloading:

- a) Avoid the mixing of animals from different social groups
- b) Avoid the use of unnecessary physical force on the animals

15.6.7

You must **not**:

- a) Treat the animals with synthetic tranquillizers or stimulants prior to or during transport
- b) Use electric prods and other such instruments

16: BEE KEEPING

16.1: CONVERSION

16.1.1

You may convert your bee colonies to organic production. During the conversion period you must replace the wax by organically produced wax.

16.1.2

Where no prohibited products have been previously used in the hive and there is no risk of contamination of wax, replacement of wax is not necessary.

16.1.3

In the case of new installations – or during the conversion period – where organically produced wax is not available – you may use wax from non-organic units, provided it is **not** contaminated with chemical pesticides.

16.1.4

If bees are introduced, they must come from organic production units, when available, or from traditional bee-keeping. These must be of breeds adapted to the local environment and conditions.

16.1.5

You may sell bee products as organically produced when the requirements of these standards have been complied with for one honey harvest cycle. This applies to areas that do not qualify for wild-harvesting.

16.2: LOCATION OF HIVES

16.2.1

The hives must be made basically of natural materials presenting no risk of contamination to the environment or the bee products.

16.2.2

You must locate the hives: -

- a) In organically managed fields and/or wild natural areas
- b) In areas that ensure access to sufficient sources of water, honeydew, nectar and pollen
- c) Such that, within a radius of 3 Km from the site, nectar and pollen sources consist essentially of organically produced crops and/or spontaneous vegetation
- d) Such that, enough distance is maintained from any non-agricultural production sources possibly leading to contamination, e.g. industrial areas, heavy traffic and waste dump

16.3: FEEDING

16.3.1

The honeydew, nectar and pollen must mainly come from plants that are either wild or that fulfil organic crop requirements.

16.3.2

You may undertake supplementary feeding of colonies to overcome temporary feed shortages due to climatic or other exceptional circumstances. In such cases, you must use organically produced honey or sugar – where available.

16.4: HEALTH

16.4.1

The health and welfare of the colonies must be primarily achieved by hygienic practices and good hive management with emphasis on disease prevention based on the following principles:

- a) Selection of hardy breeds that adapt well to local conditions
- b) Regular renewal of queen bees, if necessary
- c) Regular cleaning and disinfecting of equipment
- d) Regular renewal of bees wax
- e) Availability of sufficient reserves of pollen and honey in the hives
- f) Use of non-contaminating hive-building materials
- g) Systematic inspection of hives to detect any health anomalies
- h) Systematic control of male broods in the hives
- i) Moving diseased hives to isolated areas, if necessary
- j) Destruction of contaminated hives and material

16.4.2

You may use appropriate substances listed in these standards for cleaning and disinfecting bee-keeping materials, buildings, equipment or utensils.

16.4.3

You may use the following for pest and disease control:

- Lactic acid, formic acid
- Oxalic acid, acetic acid
- Sulphur
- Natural essential oils (e.g. menthol, eucalyptol, camphor)
- *Bacillus thuringiensis*
- Steam, direct flame and caustic soda for hive disinfection

16.4.4

You may employ the practice of destroying the male brood – only to contain infestation with mites (*Varroa jacobsoni*).

16.4.5

Where the above fail, you may use veterinary medicinal products provided that:

- (a) Preference is given to phyto-therapeutic and homeopathic treatment
- (b) If allopathic chemically synthesized medicinal products are used, the bee products must **not** be sold as organic
- (c) Treated hives shall be placed in isolation and undergo a new conversion

16.5: HUSBANDRY PRACTICES

16.5.1

Artificial insemination of queen bees is permitted.

16.5.2

You must **not** practice mutilations, such as clipping of the wings of queen bees.

16.6: HARVESTING BEE PRODUCTS

16.6.1

At harvest, you must leave reserves of honey, brood and pollen sufficient for the survival of the colony.

16.6.2

You must keep the use of smoke to a minimum. Acceptable smoking materials should be natural or from materials that meet the requirements of these standards.

16.6.3

You must **not**:

- a) Destroy bees in the combs as a method of harvesting bee products
- b) Use chemical synthetic bee repellents during honey extraction operations

16.7: HONEY PROCESSING

16.7.1

You must:

- a) Use temperatures under 60°C to liquefy organic honey
- b) Hold honey for less than six hours at this temperature

16.7.2

You must **not**:

- a) Irradiate organic products or, use products that have been irradiated
- b) Pasteurize organic honey

17: ABATTOIRS AND SLAUGHTERING

17.1

You must comply with all relevant legislation concerning the buildings, equipment, operation of the premises and your handling of the animals and their products.

17.2

When livestock arrive at the abattoir, you must record your confirmation that the animals are organic. This must include checking that the farm they came from is certified and that it has a current certificate for that species of animal.

17.3

When livestock arrive at the abattoir you must make sure:

- a) If they have to wait for six or more hours before they are slaughtered, they have enough space to lie down and access to clean water, and
- b) If they have to wait for twelve or more hours before they are slaughtered, they have organic feed.

17.4

You must keep records of any feed you give to organic animals at the abattoir.

17.5

You must be able to identify organic animals and organic products at all stages from when they arrive to when they leave.

17.6

Live animals should **not** be able to see the stunning and slaughter process.

17.7

The stunning process must:

- Cause instantaneous unconsciousness and insensibility, or
- Induce unconsciousness without distress, and
- Maintain unconsciousness until the animal dies

17.8

You must only stun or kill with:

- Penetrative captive-bolt
- Electrocuting
- Free bullet

17.9

You must only stun or kill poultry by the following methods:

- Non-penetrative captive-bolt, or
- Electro-narcosis:
 - Dry electrodes, or
 - Water-bath stunners.

If you also handle non-organic animals in the abattoir:

17.10

You must slaughter and dress organic animals:

- As the first operation of the day, or
- Straight after a thorough clean of the line and as the first of that species

17.11

You must:

- a) Keep organic and non-organic meat separate
- b) Check the organic animals and meat through the abattoir to make sure they are identified at every stage
- c) Keep organic carcasses on separate rails in the chill
- d) Label rails in chills which have organic carcasses on them, and
- e) Be able to show how you keep organic and non-organic meat separate